**Knife Skills Soup**

**Ingredients**

**Each Kitchen:**

* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 clove garlic, *minced*
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_½ yellow onion, *diced*
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 carrot, *chopped Take these to the soup pot*
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 stalk celery, *sliced in Kitchen #2*
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 potato, *pared, cubed*

**Center Kitchen Prepares the Soup Pot:**

* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_4 TBSP olive oil (Kitchen #1)
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_8 C water (Kitchen #2)
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_6 bouillon cubes (Kitchen #3)
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_2 tsp. dried thyme (Kitchen #1)
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1 tsp. salt (Kitchen #2)
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_2- 14.5 oz. can diced tomatoes (Kitchen #3)
* *Grated* parmesan cheese

**Instructions**

1. Prepare all vegetables in separate kitchens.
2. In kitchen #2, heat oil over medium heat in a large stockpot.
3. Add all vegetables from all the kitchens to the stockpot.
4. Cook vegetables until slightly tender, about 5 minutes.
5. Add remaining ingredients (from all the kitchens—see #’s).
6. Bring to a boil. Reduce heat to medium. Simmer partially covered for 20 minutes.
7. Cool soup and refrigerate overnight.

**Day 2:**

* Heat soup. Serve soup in individual bowls with grated cheese served over the over top. Stir in fresh spinach for added color and nutrients (optional).

**Clean Up Jobs**

**Day 1 Day 2**

Wash Dishes: Wash Dishes:

Dry Dishes: Dry Dishes:

Put Dishes Away: Put Dishes Away:

Wipe Off Counters: Wipe Off Counters:

Sweep Floors: Sweep Floors:

Dry Sinks & Towels to Basket: Dry Sinks & Towels to Basket: